

Danny Jast

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TECHNICAL SKILLS

Cuisine Styles

Pastry • Asian Fusion • Plant-based • French • Mediterranean • Italian

Kitchen Skills

Cost Control • Plating

Operations

Supplier Negotiation • Catering • Inventory Management • Event Planning • HACCP

Soft Skills

Training • Quality Control • Time Management

PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

WORK EXPERIENCE

Pastry Chef — Paucek - Greenfelder (2015-08-07 - 2025-12-29)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 53 guests with 95%+ client satisfaction.

Sous Chef — Rath - Pollich (2014-02-20 - Present)

- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 245 guests with 95%+ client satisfaction.

Sous Chef — Torphy - Zemlak (2018-05-20 - 2024-09-27)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 116 guests with 95%+ client satisfaction.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.

Pastry Chef — Zulauf, Schmeler and Wilderman (2018-12-13 - 2025-10-21)

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 240 guests with 95%+ client satisfaction.

EDUCATION

Diploma in Culinary Arts, Ryan - Lesch Institute (2016)

CERTIFICATIONS

- Certified Sommelier (optional)